

BELAIR HOTEL

MELBOURNE CUP

TUESDAY NOV 4TH 2020

\$65PP

*WITH A GLASS OF CURRENCY CREEK
SPARKLING ON ARRIVAL*

ADD A 3 HOUR SPARKLING, WINE
AND BEER PACKAGE **\$30PP**

ANTIPASTO PLATTERS

CURED MEATS, MARINATED EGGPLANT, ZUCCHINI + CAPSICUM,
MARINATED FETTA, PUMPKIN + CASHEW DIP. BEETROOT ARANCINI,
TURKISH BREAD

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CHOICE OF MAIN

RED WINE + MUSHROOM PIE ON CREAMY MASH POTATO WITH
CRISPY PANCETTA AND SUGAR SNAP PEAS

SPINACH + RICOTTA RAVIOLI WITH ROAST MUSHROOMS, CREAMY
TRUFFLE SAUCE, FRIED SAGE AND ROAST PINE NUTS (V)

CRISPY SKIN SALMON WITH SPINACH + PEA RISOTTO, CONFIT
CHERRY TOMATO, CHARRED BLOOD ORANGE SALAD

200G EYE FILLET WITH PANCETTA + CAULIFLOWER GRATIN,
SILVERBEET, BALSAMIC BABY CARROTS, PEPPERCORN JUS

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DESSERT PLATTERS

MIXED MACAROONS, STRAWBERRY RICOTTA CANNOLI,
CHOCOLATE
FONDANT, ESPRESSO PANACOTTA